



SUMMER
PAVILION

夏苑

GROWER CHAMPAGNE & DIM SUM
PAIRING MENU



Steamed Vegetarian Crystal Dumpling, Black Truffle, Mushroom, Pumpkin, Water Chestnut
Poached Prawn, Chicken, Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi
Steamed Prawn Dumpling, Crab Roe, Sweet Corn, Carrot, Parsley
Goutorbe-Bouillot Reflets de Rivière, Brut NV

Steamed Prawn, Bamboo Shoot Dumpling
Steamed Vegetarian Dumpling, Lily Bulb, Water Chestnut, Sweet Pea, Mushroom, Preserved Vegetable, Turnip
Pan-fried Shredded Yam, Pumpkin

Pan-fried Canadian Lobster, Black Truffle
Pierre Gimonnet & Fils Blanc de Blancs, Cuvée CUIS, 1er Cru Brut NV

Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce
Diebolt-Vallois á Cramant, Rosé NV

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice
Pineapple Tart
Osmanthus Jelly

\$118 per person
(Excludes Chinese Tea)

The above menu is not applicable with credit card privileges, other combined promotional savings or split checks. Terms and Conditions apply.

All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

Menu is subject to change.

